

Paper C3-1

Taking a "Data Tour" with FIAS: How to Examine CSFII Survey Data with a Nutrient Analysis Program

Deirdre Douglass, University of Texas Food Intake Analysis System

TAKING A "DATA TOUR" WITH FIAS: HOW TO EXAMINE SURVEY DATA WITH A NUTRIENT ANALYSIS PROGRAM

Deirdre Douglass, MS, RD, LD, University of Texas School of Public Health

ABSTRACT

The U.S. Department of Agriculture Agricultural Research Service CD-ROM with the 1994 CSFII and DHKS data contains information about the food intake of individuals and the food coding data base. We will explore the food data on the CD-ROM and show the logical link between the data on the CD-ROM and the data in the Food Intake Analysis System (FIAS). We will explain some of the data values and show examples from the CD-ROM and from FIAS.

Paper C3-2

How Restaurants Will Handle Mandatory Labeling in 1997

Nancy Belleque, ESHA

HOW RESTAURANTS WILL HANDLE MANDATORY LABELING IN 1997

Nancy Belleque and Monica Cape-Lindelin, ESHA Research.

ABSTRACT

Mandatory labeling of restaurant foods/menus goes into effect in 1997. Restaurant owners, chefs, cooks, and menu writers will be affected. They will be required to report the nutritional content of the foods they serve. ESHA's Computer Chef software was designed to meet these needs. Database of over 6,000 foods selected specifically for restaurants and chefs, students, and other dietary professionals. Computer Chef helps all food service folks create healthy, good tasting recipes and allows users to create a variety of reports, including recipe cards, table tents for nutrition information, consumer menus, labels, and in-house notes.

Paper C3-3

Supporting Research with a Dietary Assessment Service and a Nutrient Data Clearing House

Laura Winter Falk and John Alexander, CBORD

SUPPORTING RESEARCH WITH A DIETARY ASSESSMENT SERVICE AND A NUTRIENT DATA CLEARING HOUSE

Laura Winter Falk, MS, RD and John Alexander, The CBORD Group, Inc.

ABSTRACT

This past year The CBORD Group has expanded their research support to provide dietary assessment services in a number of exciting studies, including Dean Ornish's Multicenter Lifestyle Heart Trial. In the area of nutrient databases, CBORD has been awarded a USDA Small Business Innovation Research (SBIR) grant to prototype a methodology for the creation, on-going maintenance, and distribution of a functional nutrient database to satisfy the multifaceted needs of researchers, dietitians, and the food industry. The plan is overseen by an interdisciplinary advisory committee to assure that the goals and priorities address its intended audiences.

RE-ENGINEERING RESEARCH SOFTWARE: A MODERN FACE FOR AN OLD STANDBY**Lori Beth Dixon, PhD, Assistant Director of Client Services, NCC****ABSTRACT**

Currently, exciting times are upon the Nutrition Coordinating Center (NCC) at the University of Minnesota. As many researchers know, NCC developed a microcomputer-based diet assessment / nutrient calculation software tool, the Minnesota Nutrition Data System (NDS), in 1988. Since 1988, versions of this software have been used to collect 24-hour dietary recall or record data from participants of many national research studies including the National Health and Nutrition Examination Survey (NHANES III). The most current release of NDS, version 2.9, is linked to an extensive food database that contains over 19,000 North American foods including approximately 8,000 brand name products, many ethnic and regional foods, dietary supplements, and medications containing caffeine and sodium. It also allows for the calculation of up to 95 nutrients including energy, the proximate nutrients (protein, fat, carbohydrate, and alcohol, plus water and ash), animal and vegetable protein plus 18 amino acids, 23 individual fatty acids, cholesterol, starch, six simple sugars, total dietary fiber and three fiber fractions, nine minerals, 17 vitamins, caffeine, saccharin, aspartame, and oxalic acid. Now we are in the process of developing a NEW software system to include many of the renowned features of the current NDS (e.g., the multiple pass data collection including a quick list, food entry, and recall review, the incorporation of standardized prompts, questions regarding the amount and type of fat used in recipes and food preparation), as well as several new features that have been highly requested by our users. Examples of new features include the ability to analyze dietary data in terms of food groups, the addition of user foods and user recipes to the database, and options to customize data collection procedures (e.g., the choice to inactivate the quick list if dietary records are being collected rather than 24-hour recalls, the choice to inactivate questions that prompt for sodium preparation during an interview). Moreover, the new software will incorporate our newly redesigned food and nutrient database to provide friendlier access to desired food and nutrient calculations. In addition,, our current NDS is a DOS-based system for PCs. The new software will be a WINDOWS-based system compatible with Microsoft Windows products (e.g., Windows 95). The switch to WINDOWS-based technology will allow enhanced editing functions, use of multiple open windows, use of a mouse in addition to activated keys, access to on-line help information, and enhanced project and record management capabilities. The target date of our new software is summer of 1997.

EMPOWERING YOUR DATABANK: A FOOD CLASSIFICATION SYSTEM AND ITS APPLICATIONS

Linda Nowbar, MBA, RD, First DataBank, The Hearst Corporation

ABSTRACT

The need for fast, accurate, and reliable information has become one of the major driving forces of our present-day society. This constant desire for useful data combined with great advancements in technology have prompted many organizations to look for more powerful means of collecting, analyzing, and distributing data than those that have existed in the past. The development of a new food classification system is proving to be an effective way of empowering databases and their users to compete in this information-based world. The food classification system developed at First DataBank organizes foods based on comprehensive descriptions that reveal not only the general food group associated with a given product but also detailed information about the processing and preparation of the food both prior to and after consumer acquisition. Classification of foods in this fashion has allowed for extremely powerful search capabilities which include the ability to find similar or related foods with a single query, the ability to search for foods with similar processing or preparation methods, and the ability to perform extremely specific queries focusing on a set of particular food group and processing factors. This new classification system has also provided for a easy and consistent method of assigning foods to an exchange group in the Diabetic Exchange System and to a food group in the Food Guide Pyramid model. This assignment in conjunction with a set of predetermined decision rules allows for the quick and accurate calculation of the exchange values and pyramid servings represented by a particular food in each of these systems. It is hoped that these developments in database technology and food classification will help to quickly provide dietitians, food manufacturers, and nutrition researchers with the types of information they need to operate efficiently and effectively now and in the future.